



County of San Bernardino • Department of Public Health  
DIVISION OF ENVIRONMENTAL HEALTH SERVICES  
385 N. Arrowhead Ave. • San Bernardino, CA 92415-0160  
<http://www.sbcounty.gov/dehs>

## Fire Recovery for Food Operators

### Before you enter...

- Check exterior structure for damage.
- Contact the fire department if safety of the interior structure is questionable.

### Before you reopen...

- Contact the Division of Environmental Health Services in San Bernardino at (909) 387-3171.

### When it is safe to enter...

#### Check:

- ☐ Potable water supply.
- ☐ Electrical power supply.
- ☐ Functional sewer system.
- ☐ Natural gas supply.
- ☐ Safety of structure.

### Evaluate:

- ☐ All food and food items damaged or exposed to fire or fire fighting efforts.
- ☐ All utensils and equipment damaged by or exposed to the fire or fire fighting efforts.
- ☐ Contact your insurance company and/or licensed food salvager for review and evaluation of possible recovery costs.

### Remove:

- ☐ All high risk foods with temperatures between 41°F and 135°F.
- ☐ All foods exposed to fire, fire debris, fire retardant, smoke, water, or damage due to fire.
- ☐ All open foods and/or unpackaged foods.
- ☐ All questionable utensils that may not be capable of being properly cleaned and sanitized.

## **Clean and sanitize throughout the facility:**

- ☐ All food contact surfaces.
- ☐ All utensils.
- ☐ All dishes and glassware.
- ☐ All exterior surfaces of equipment.
- ☐ All interior surfaces of equipment.
- ☐ All walls, floors, and ceilings.
- ☐ All hood surfaces and hood filters.
- ☐ All work stations and customer tables.
- ☐ All equipment air intakes.
- ☐ All ventilation ducts.

## **If the establishment intends to resume food preparation and also sell pre-packaged food . . .**

Verify the following:

- ☐ Provisions for hot and cold potable water are available.
- ☐ Provisions for handwashing are available.
- ☐ Provisions for toilets are available.
- ☐ Electricity and natural gas (if applicable) services are available.
- ☐ Refrigeration and/or freezer units are capable of maintaining food temperatures of 41°F or below.
- ☐ Hot food holding units are capable of maintaining food temperatures of 135°F or above.
- ☐ Damaged food has been removed from sale.
- ☐ All food can be protected from contamination.
- ☐ Rodent and insect infestations do not exist.

## **If the establishment intends to sell only prepackaged food that does not require refrigeration or heating . . .**

Verify the following:

- ☐ Damaged food has been removed from sale.
- ☐ All food can be protected from contamination.
- ☐ Building structure is complete with no holes or open areas.
- ☐ Rodent and insect infestations do not exist.
- ☐ Provisions for handwashing are available.
- ☐ Provisions for toilets are available.



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